

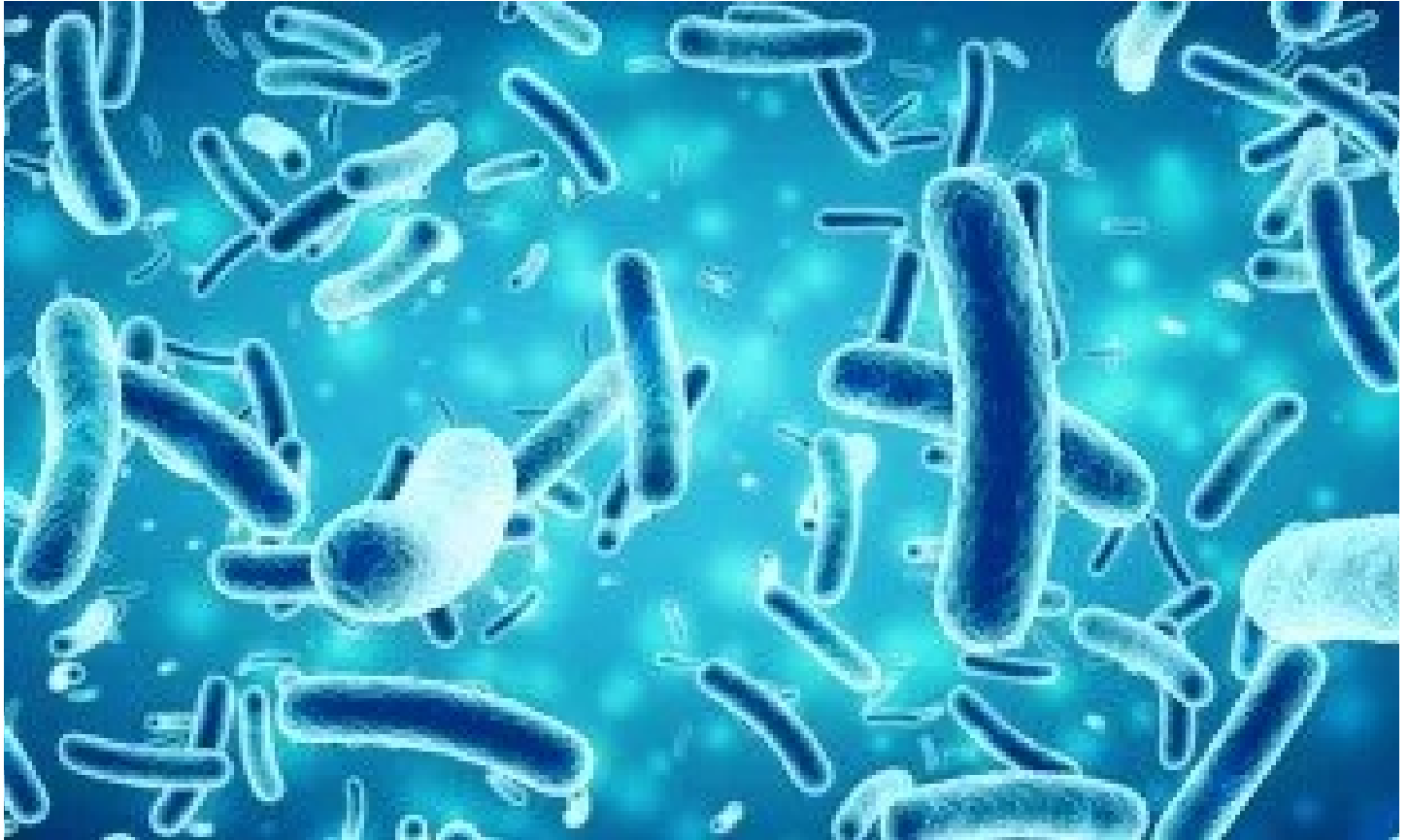
How do eggs get salmonella?



Categories:

Food Safety

Salmonella is a food poisoning bacteria that grows on the shell of an egg and can be killed instantly at 74°C so eggs will always be safe when cooked properly. Salmonella risk can be minimised by throwing out cracked or dirty eggs, storing them immediately and safely in the fridge inside the carton they came in, and throwing out any eggs once they reach their best before date.



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